

DOCKET NO: 267265US0PCT

IN THE UNITED STATES PATENT & TRADEMARK OFFICE

IN RE APPLICATION OF :  
HIROMICHI MINAKAWA : EXAMINER: LEFF, STEVEN N.  
SERIAL NO: 10/529,477 :  
FILED: MARCH 28, 2005 : GROUP ART UNIT: 1794  
FOR: METHOD OF MICROWAVE :  
COOKING OF RAW MEAT AND RAW  
MARINE PRODUCT, SEASONING FOR  
MICROWAVE COOKING AND FOOD  
FOR MICROWAVE COOKING

DECLARATION UNDER 37 C.F.R. §1.132

COMMISSIONER FOR PATENTS  
ALEXANDRIA, VIRGINIA 22313

SIR:

I, Hiromichi MINAKAWA, hereby declare:

1. I do not have any degrees in any fields.
2. From 1973 to 1989, I worked as a executive managing director for YUGEN KAISHA MINAKAWA SHOTEN in the area of container wholesaling. From 1990 to the present, I have had carried my own business as a representative of YUGEN KAISHA MINAKAWA SHOTEN in the area of container wholesaling.
3. I am familiar with the above-captioned patent application, of which Yugen Kaisha Minakawa Shoten is the assignee. I am also familiar with and have worked with the products and methods described in the above-captioned patent application.

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4. I am familiar with WO 00/65937 to Prasad et al. ("Prasad") and U.S. Patent No. 3,480,447 to Hack et al. ("Hack"), which I have been informed were cited in a rejection of the claims of the above-captioned patent application.

5. I and/or those under my direct supervision carried out the following experiment:

- a) Applying the seasoning to a raw fish in claim 1.
6. The results of the foregoing experiment demonstrate that:
  - a) Fig 1 shows a raw fish before microwave-heating.
  - b) Fig 2 shows the condition that the fish shown in Fig 1 is heated in a microwave without any seasonings.
  - c) Fig 3 shows a raw fish to which surface the seasoning not containing melanoidins is applied.
  - d) Fig 4 shows the condition that the fish shown in Fig 3 is heated in a microwave.
  - e) Fig 5 shows a raw fish before microwave-heating
  - f) Fig 6 shows the condition that the seasoning containing melanoidins in claim 1 is applied to the surface of the fish shown in Fig 5.
  - g) Fig 7 shows the condition that the fish shown in Fig 6 is heated in a microwave.
  - h) Above experiment is carried out under the experimental condition that the fishes are 60grams and are heated for 70 seconds in 1 kilowatt oven from frozen condition.

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6. All statements made herein of my own knowledge are true, and all statements made on information and belief are believed to be true; these statements were made with the knowledge that willful false statements are punishable by fine and/or imprisonment under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of this application or any patent issuing therefrom.

Date: FEB / 13 / 2009

Hiromichi Minakawa  
Hiromichi MINAKAWA

Attachment:  
FIGS. 1-7

Fig. 1

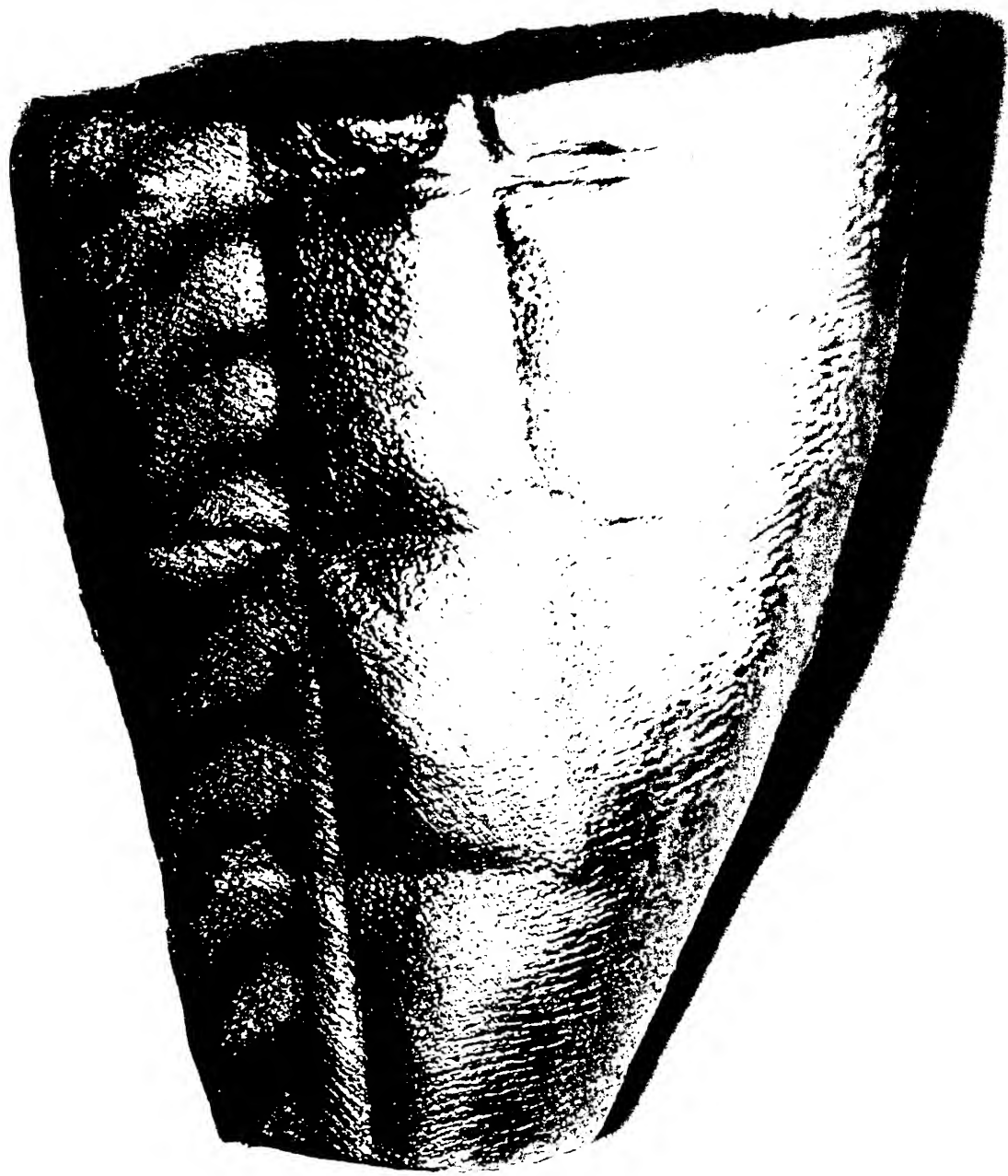


Fig 2.

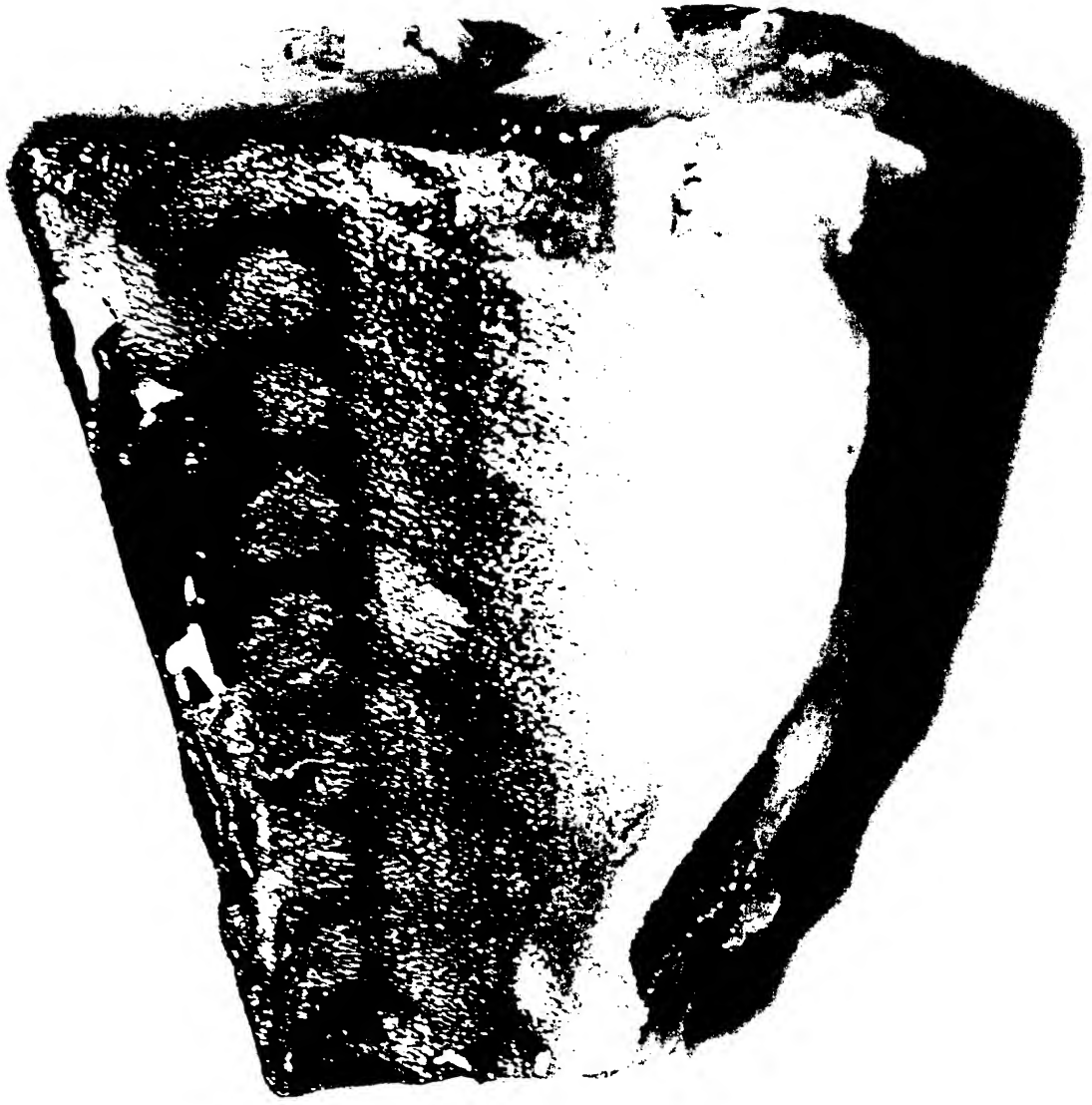


Fig. 3



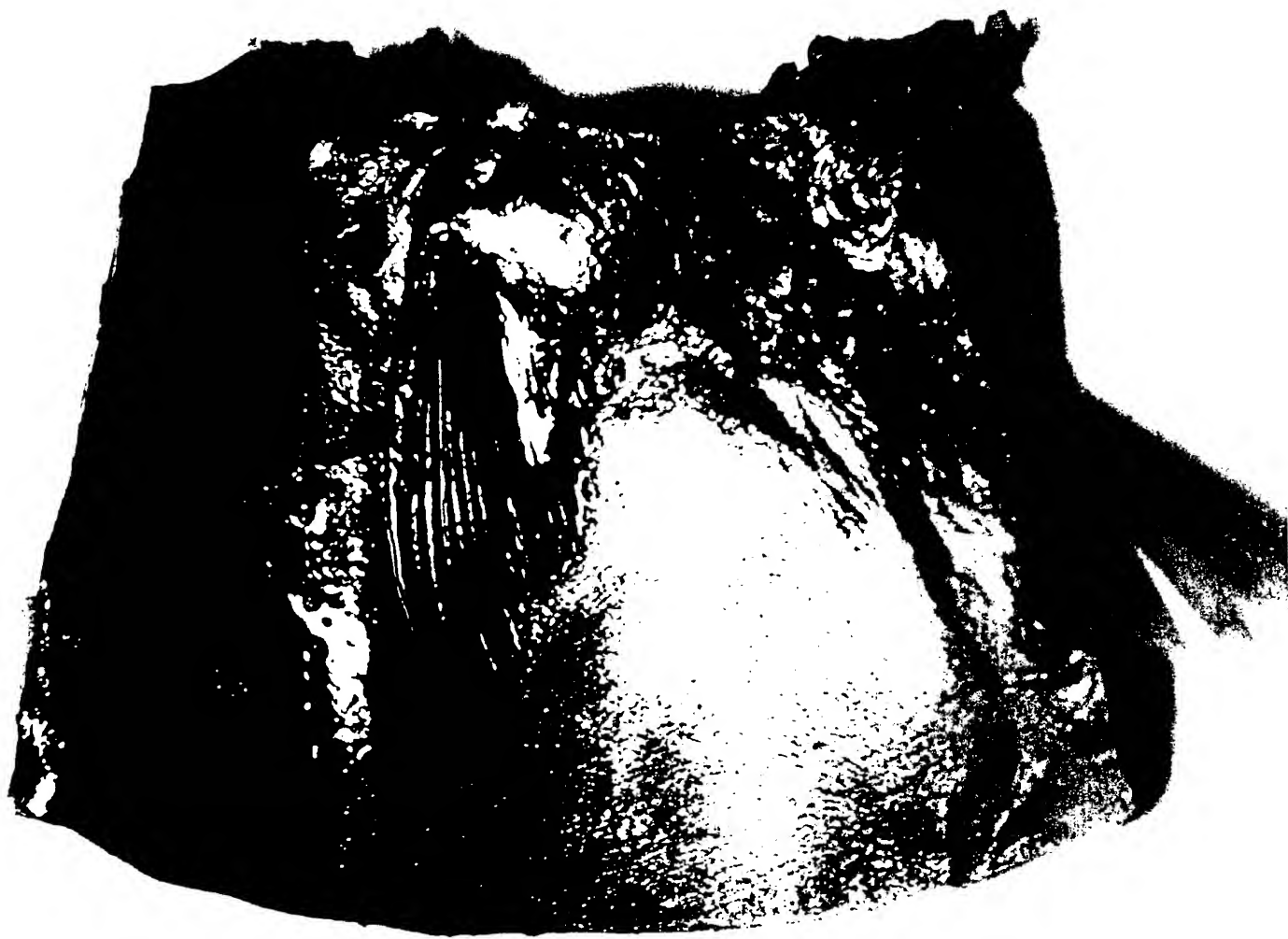


Fig. 4

Fig. 5

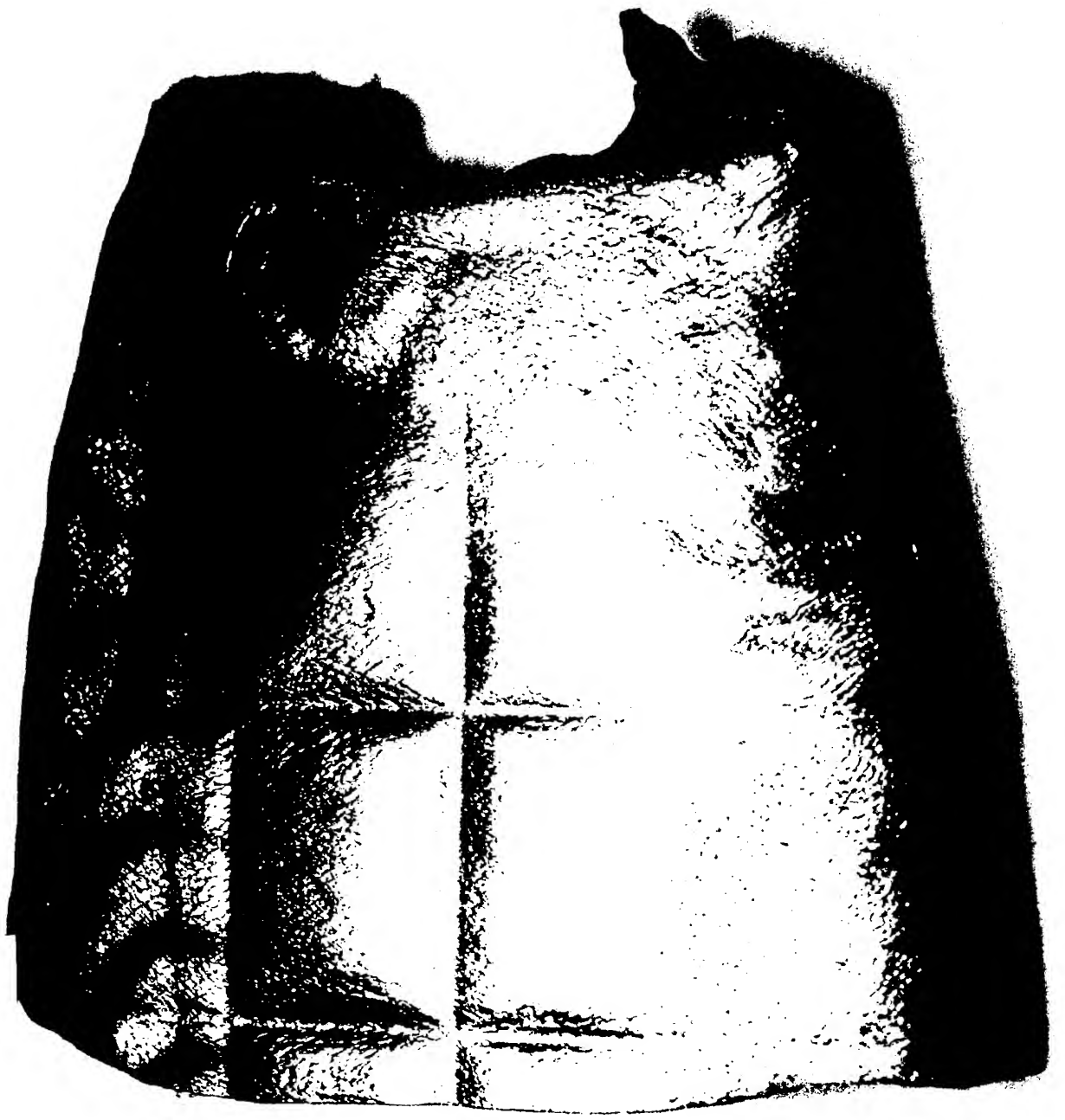




Fig. 6



Fig 7.

